

Brunello di Montalcino D.O.C.G. Riserva



It's origins begin with the Sangiovese Grosso, a robust and generous grape type. It's attributes are expressed in time: a period of aging in oak vats and a lengthy period of fining in the bottle. Brunello di Montalcino has a distinctive intense ruby red colour, tending to garnet with age, with notable scents of rich fruit and spices; on the palate the taste is uniquely characteristic of Montalcino.

A superbe wine to accompany roasted red meats - it is suggested that the bottle, depending on the vintage, be opened several hours before serving.

VINTAGE: 2010 RISERVA

GRAPE: Sangiovese Grosso

AGING: Monolactic fermentation in barriques, two year in barriques of French oak one year more in oak vats of 40 Hl. followed by one year in the bottle

HECTARES OF VINEYARD: 6 hectares

PLANTING DENSITY: 4500 stocks of selected clones per hectare

ALCOHOL: 15%

TOTAL ACIDITY: g/l 5.44

NET VOLATILE ACIDITY: g/l 0.93

TOTAL DRY EXTRACT: g/l 30.84

SUGGESTED SERVING TEMPERATURE: 18° C

BOTTLES: 75 cl. capacity

PRODUCTION: 4.500 bottles



Azienda Agricola VERBENA
di Luca Nannetti

Loc. Verbena, 100 - 53024 Montalcino (SI)
Tel. +39 0577 846035 - Fax +39 0577 847932
Cell. +39 340 4668474 - Cell. +39 335 5610894
www.aziendaverbena.it

E-mail: aziendaverbena@tiscali.it - E-mail: info@aziendaverbena.it